

WOMAN'S HOME

CHARLES D. WYER... Editor.

APPETIZING WAYS OF SERVING WINTER FOOD

PREPARING AND DRESSING POULTRY AND GAME

Seasonings Favored by Epicures

THE term poultry includes all domestic birds used as food, excepting pigeons and squabs, which are classed as game. The term game is applied to animals and birds which are pursued and taken in field and forest, such as quail, partridge, wild duck, deer, etc.

In choosing poultry, age is given the first consideration. A young fowl has soft feet, smooth skin and soft cartilage at the end of the breast-bone. After the fowl is about a year old, the cartilage hardens into bone and the feet become hard and dry, with coarse, scaly covering and strong spurting in feather, indicate a young fowl; hairs an older one.

Roasting Poultry

In roasting poultry of every kind there are three very important points which must be carefully observed. First, always have the oven very hot at first, then finish the cooking at a moderate temperature; the intense heat sears the surface and closes the pores, so that the nutritive juices are all sealed in. Second, never submerge in much water, or the water will draw out the juices; for this reason the fowl should rest on a rack in the baking pan. The rack should be smaller than the pan, to admit the free use of the spoon in basting. Third, never stick fork into the fleshy part of the fowl in turning, as this makes an opening for the juices to escape.

Chickens, ducks and geese are roasted in the same way as turkeys, the time required varying according to the age of the fowl. Spring chickens and ducks require about an hour. When about a year old from two to three hours. A "green" goose (which is about four months old) is the choicest for roasting. If about a year old, the goose should be braised or steamed until almost tender, allowing from two to three hours, then browned in the oven, basting frequently.

Seasoning Fowl

To season ducks and geese, rub well with salt, pepper and ginger, both inside and out. If liked they may also be rubbed before roasting with a mixture of the cut side of a clove of garlic or half an onion. A clove of garlic may also be added to the liquid in the pan during roasting to flavor both meat and gravy. Ducks and geese are sometimes stuffed with sliced apples or several onions and a head of celery, but as such stuffing is supposed to absorb the naturally strong flavor of these fowls, it is not intended for serving. Serve apple or gooseberry sauce with ducks and geese.

A rich apple stuffing much esteemed for both ducks and geese is made as follows: Melt one-fourth cupful butter or clarified poultry fat and add one teaspoonful (or more) of finely minced onion, cook one minute; add heart and liver of the fowl, finely chopped, and cook, stirring constantly, several minutes; then add a quart of sliced apples. Cover and cook until apples are soft, then add one cupful raisins, one and a half cupful currants, one cupful soft bread-crumbs, one-fourth cupful sugar, one teaspoonful salt, one-half teaspoonful cinnamon, and one-fourth teaspoonful pepper. Take from fire, mix thoroughly, cool and add one beaten egg. Season more, if needed, according to taste.

Wild Duck

Roast wild duck should be cleaned and trussed the same as domestic duck. Rub with salt and pepper. Before roasting, tie very thin slices of bacon over the breast. Bake in a very hot oven, basting every five minutes with the fat in the pan. The time required in cooking is from twenty minutes for rare to forty minutes for well-done birds. Bread stuffing seasoned with sage, onion, or both, is used if stuffing is desired. Serve with fried mushrooms or fried hominy garnished with currant jelly are nice to serve with ducks.

Quails should be dry-picked, carefully drawn and cleaned. After a thorough washing rub with salt and pepper. Leave whole for roasting and roast as other fowl, allowing from forty minutes to an hour for cooking. Fill with either bread, oyster or peanut stuffing and serve on slices of toast, moistened with the gravy in the pan. Rice croquettes with currant jelly are nice with quail.

Oyster Stuffing

To make oyster stuffing season two cupfuls fresh bread-crumbs with salt and pepper, add one-third cupful melted butter and one cupful oysters, cleaned and drained from their liquor. Or fill the birds with oysters dipped in cracker-crumbs, then in melted butter and again in crumbs, allowing about three oysters to a bird.

To make peanut stuffing, remove skin covering and finely chop sufficient roasted or salted peanuts to measure half a cupful, add one cupful cracker-crumbs, salt, pepper and cayenne to season, two tablespoonfuls melted butter and one-half cupful rich cream. A few drops onion juice may be added, if liked.

Cooking Quail

Quail to be broiled or smothered should be split down the back, then laid open. To broil them, rub with salt and pepper, brush all over with melted butter

Cuts of venison correspond to those of mutton. Roast leg of venison the same as leg of lamb. Roast saddle of venison the same as saddle of mutton. Venison steaks and cutlets are prepared as beefsteaks. Serve venison rare with currant jelly.

Sweet Potatoes and Pork

Boil, peel and mash a sufficient quantity of sweet potatoes and moisten with butter and egg. With them cover the bottom of a deep dish, then put on a layer of slices of fresh pork sprinkled with minced sage or marjoram. Next another layer of mashed sweet potatoes, then another of the pork and so on, until the dish is full. Bake in a moderate oven one hour. If you lack stock place a piece of butter on top of each onion and baste frequently with hot water.

A New Floating Island

For this delicious dessert have a round sponge cake or a pound cake that will weigh about one and one-half pound. Slice this down almost to the bottom, but do not take the slices apart. Stand the cake upright in the center of a glass bowl or a deep dish. Sweeten and whip a pint of rich cream tinted green with the juice of spinach boiled, strained and sweetened. Whip to a stiff froth another pint of sweet cream, flavor to taste and pour around the cake and pile over all the whipped cream.

Cream Puffs

This formula, which has been tested again and again, makes two dozen cream puffs and, if directions are carefully observed, there can be no such thing as failure. Mix together to a smooth consistency one cupful of sifted flour and one cupful of water; then add one-half cupful of butter. Place over the fire and boil one minute, stirring

constantly. Stand aside until perfectly cold, then stir into the mixture, one at a time, three unbeaten eggs. Drop by large spoonfuls on a buttered pan, leaving plenty of room between them for spreading. Bake twenty-five minutes in a steady oven. If the oven is too hot, the puffs will brown before they are sufficiently risen. When cold, cut a round from the top of each puff, fill with sweetened whipped cream or a thick, nicely flavored custard, then replace the top. They may be kept for several days, if filled as needed.

Boneless Birds
One of my choicest recipes with which I have surprised and pleased many friends is "boneless birds." Take pork tenderloins and have them frenched, that is, cut in round slices. Make a bread dressing as for poultry, and place a portion between two slices of the tenderloin hold them together with wooden toothpicks. Season with salt and pepper, fixing as many as are needed for the family. Lay a piece of salt pork over each side and bake a rich brown. Turn lines quite as heavy as fine braid, and have the flavor of game. After each is served the toothpicks can be removed. This is a novel and pleasing dish.

Stuffed Onions
These make a delicious and substantial dish for luncheon. Select large

onions. Peel and slightly parboil, then remove the heart of each onion and fill the vacancy with equal parts of moistened bread-crumbs and chopped cold beef or chicken, season well and fill as full as possible. Arrange in a well-buttered baking-dish, and pour stock over them; cover the dish and bake in a moderate oven one hour. If you lack stock place a piece of butter on top of each onion and baste frequently with hot water.

When Madame of the Twentieth Century wishes to serve something novel at a company luncheon or breakfast she orders that something planked. It may be a steak or fish of some sort, "broilers," chops, or if the function be a Lenten one, perhaps eggs will be used. The latter lend themselves to this method of cooking most gracefully, and they make a tempting appearance.

Somehow a planked dish breathes of the wild life that brings men near to Nature's heart; it speaks of a primitive existence when game was killed and fish were caught, not for pastime, but to supply life's necessities, and it is this very primitiveness of the scorched, food-laden

fragrant and delicious fit for the gods." Such a recipe and description makes one feel that hereafter her Johnny-cake shall be made after mammy's recipe, and like hers, baked on a board. It is not alone the entertainer to whom this method of cookery commends itself; the housewife can give to the daily steak or chop a most appetizing appearance by serving it planked; it will be found far preferable to the so-called broiled meats cooked in the gas range, preserving to the full flavor and nutrition.

To possess a perfect flavor, broiled meats ought to be cooked over a low, clear fire of hard wood—but who in the cities these days burns wood?—and gas-broiled meats are a poor substitute, but in planking, the housewife has an easy method of cooking, and one that will give to meat the sweet flavor of meat cooked over a wood fire.

The Plank

These planks are to be found at all house-furnishing stores at a very reasonable price. They are made of hard wood, about two inches in thickness, and to retain the juice or gravy they are



AN APPETIZING WAY OF SERVING BOILED TONGUE

board that satisfies Madame's desire for novelty with which to surprise her guests and appeal to their gustatory sense. For there is something very zestful, if almost ludicrous, in the appearance of the scorched plank, so sharply accentuated in its contradiction to the immaculately laid table aglitter with up-to-date table furnishings.

An Indian Practice

While no one seems to know positively just where or by whom this method of cooking was first practiced, it is generally ascribed to the Indians. In an old history of Virginia, allusion is made to the custom as followed by the aborigines. Probably the hunter, the fisherman, the camper living in the wilderness copied the method from their Indian guides and handed it down from generation to generation, until to-day it is recognized as the most nearly perfect method for cooking fish and certain cuts of meat.

Successive generations of Southern colored "mammys" always cooked their corn-bread on a plank before the fire, and it is not surprising they got the idea from the red man.

"Johnny-Cake"

A well-known writer on things domestic, a Virginia by birth, has this to say about her mammy's Johnny-cake: "There never was, and there never will be this side of the millennium, such Johnny-cake as my old mammy—rest her dear white soul—used to bake in front of her open hearth. The dough was rolled out like a thin sheet and spread smoothly upon a sweet, clean board, which stood in the sun most of the time when it was not in use. This was propped up in front of the red coals at such an angle that it got the glow of the fire, yet could not slide off, and basted with butter every other minute until it was brown and crisp and

either grooved or slightly hollowed in the center, the latter being preferable. They can be bought with clips or wires with which to fasten the fish or steak; otherwise broad-headed tacks can be used. The plank must be heated thoroughly before the fish or meat is placed upon it, and until it has been used three or four times it will have to be brushed with oil

or melted butter before using each time. Of course it is needless to say the food must be served on the plank, which can rest on a large, napkin-covered tray or platter. To slip the fish or steak to a serving dish, or to hide the edges of the plank by an ornamental silver band, as advised by some chefs, is to destroy the whole effect of the dish. An edible garnish that partly hides the burned edges of the plank is in harmony, and can be used with fine effect.

Planked Shad

When one speaks of planked fish, shad immediately suggests itself as the one planked fish, but white fish, blue fish

depressions, and into each break an egg. Dust with pepper and salt and place in the oven until the eggs are cooked and the potatoes lightly browned.

Scotch Bun

The following recipe is for a fruit cake which is good, economical and healthy, and is well adapted for the winter months. Two pounds of blue raisins, two pounds of currants, one-half pound of orange peel, one-half pound of granulated sugar, one pound of flour, one-half pound of almonds, blanch and cut into small pieces one-half ounce of ginger, one-half ounce of cinnamon, one-half

PLANKED FOOD

The "Old Virginia" Fashion of Cooking, Beloved by All Who Know It

lake trout, halibut, or any large, white-fleshed fish are equally good. For our demonstration lesson we will take a lake trout.

Scale and cut it open the entire length down the middle, with a very sharp knife loosen the back-bone until you can take hold of it at the neck and draw it out. Wipe the fish with a damp cloth and then pat it with a dry one, brush it on both sides with melted butter, seasoning with pepper, salt and lemon juice. Set the plank in the oven until it is heated through, then fasten the fish to it, skin side up, with the clips or tacks.

Place the plank on the upper grate, in a very hot oven, and let the fish cook for about ten minutes. Then carefully turn it and cook for about twenty minutes longer, basting frequently with a mixture of one-third of a cupful of butter, tablespoonful of lemon juice and a dash of cayenne. Send to the table garnished with parsley, and with lemon cups holding a savory chopped pickle.

Planked Steak

Another culinary delight is planked steak. The steak ought to be a sirloin and a porter-house is not fat enough, and cut about two inches thick. Rub it over with lemon juice and butter, tack it to the heated board and place in a very hot oven. After leaving ten or twelve minutes, draw the tacks, turn, and tack it again in place, returning to the oven for another ten minutes' cooking. This can be garnished with rice or potato cakes, latticed potatoes, little string beans or peas. Lamb or mutton chops can be cooked in the same way as the steak, an added savoriness being given by basting them quite often with cooking with a well-seasoned tomato sauce.

Tacking meats to the board is not really necessary when the cooking takes place in an oven, but it is pleasantly reminiscent of the days when the board was propped before the open fire and the food had to be tacked to keep it from slipping off.

Now for our *bonne bouche*—poached eggs. Prepare the necessary amount of well-seasoned, creamy mashed potatoes. With a pastry bag and tube cover the board with wreaths of the potato purée. Brush with melted butter, make slight

depressions, and into each break an egg. Dust with pepper and salt and place in the oven until the eggs are cooked and the potatoes lightly browned.

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sheet of batting into strips two or three inches wide, clip half way up, and then pull carefully apart, using the inside for the outside. The tinsel fringe is made by unraveling spring cord. These homemade ornaments will be found most satisfactory, and far less expensive than those shown in the shops.

A Present for Baby

A darling rattle for a baby is made by covering the pasteboard foundation of a bolt of baby ribbon with two thick layers of batting sprinkled with sachet. One I saw recently had a Santa Claus seal on these sides, and a tinsel cord around it. A strip of batting was put around it, and glued securely to this was a loop of ribbon. Then a band of ribbon, to which were tacked three silver bells, was put on. The stork "flew" from a tinsel of kimono cloth, and was pasted to a stiff white paper, before the figure was cut out.

A Magazine Case

A magazine case is easily made, requiring only careful cutting and pasting. It is a gift that will find a welcome in any well-kept library. If you have a small boy in the family, delight his heart by allowing him to make one or more for some grown-up friend. One I have in mind is made of two sheets of gray cardboard. It is held together with three bows of red satin ribbon, and ornamented with an artistic head cut from the cover page of a magazine. In making the center, the cardboard is cut an inch longer and broader than the magazine for which it is intended.

The Match Scratcher

The match scratcher is another gift a boy will take pleasure in making. Farmer John was cut from a familiar advertisement. His hat was cut carefully from his head, and pasted on the wrong side of a sheet of black sandpaper. It was then cut out and pasted, rough side up, in its proper place. In one corner of the red cardboard mount, which is 10½ x 8½ inches, is fastened a pasteboard box, ornamented with a bunch of dried grass. The match is caught with a stitch of red thread. The lettering—"This is where you strike your match."—is done in water-color.

Other Gifts

Other gifts call for little money and

ounce of Jamaica pepper, one-half teaspoonful of black pepper, one small teaspoonful of soda, one small teaspoonful of cream-of-tartar, one small break-fastful of milk. Keep the mixture stiff. Bake three hours in a slow oven. Allow to cool in pan, otherwise it would break when taken out.

Baking Fruit Cakes

Many women can mix an excellent fruit cake, but few can place one in the oven without forebodings. To insure good results, bake fruit cake in paste-board coast boxes; 16½ inches is a good size. Some buyers prefer to leave these boxes in the store, and the storekeepers are glad to give them away. It is well to choose boxes not less than two inches deep, and three is better. Line each box with manila paper well greased, pour in the batter, place a thoroughly greased manila paper over the box and put on the pasteboard lid; place the boxes in a slow oven and bake until the cakes are done through, no longer; this will require at least five hours. When baked in this way the cakes will come from the oven retaining the fruit flavor, with no loss of sugar. To every one about them, and they will cut into tempting, even slices of a convenient shape and size.

Turkey Baked With Milk

The following recipe has been handed down in our family for five generations. A noted French chef, when in Edinburgh, Scotland, was prevailed upon by some of the wealthy families to give their daughters a series of cooking lessons. The most delicious of all the recipes was for turkey baked in milk. It was brought to this country by them and has been used ever since by all the offshoots of our family. I have never seen it anywhere, excepting in families who have eaten it at our table.

Make a stuffing of one-third potatoes finely mashed and seasoned, two-thirds bread-crumbs, one cupful of raisins or one and a half cupfuls if turkey is large, one-half cupful of butter, about one-half cupful of sugar, cinnamon, salt and pepper to taste, and last, two well-beaten eggs stirred in lightly. When the turkey is properly prepared and stuffed with this mixture, heat a pint of new milk and pour it into a dripping-pan with the turkey and bake, basting every fifteen minutes with the milk. Keep milk on the top of the stove to replenish the supply in the pan as needed. It will take from one to two quarts of milk. When done, remove the turkey and set the pan on top of the stove to boil a moment. The gravy will then have a curdled appearance, and is the most delicious gravy ever tasted. If the cooking has not been just right, and the gravy does not thicken, add a little cornstarch and boil.

Carrot Marmalade

Boil four or five pounds of carrots, which have been washed, but not scraped. Cook until tender, which may take several hours, unless they are very young. Remove from kettle, peel, and cut out any dark spots. Run through the "grinder," set medium fire, or mash to a smooth pulp with the potato-masher. To every pound of carrot pulp allow one pound of granulated sugar, six almonds, the rind of one lemon, the juice of two, and a scant half-teaspoonful of almond flavor. Put pulp and sugar together in preserving kettle, which may be heated slowly. Boil steadily for fifteen minutes, stirring often, as it burns easily. Set to one side while you stir in thoroughly the grated lemon juice and rind, the almond extract and the sweet almonds (which have been blanching and cut in thin shavings). Cook all together for five minutes longer, and when cool put in jars and seal. This makes a delicious and unique marmalade.

Have a Definite Understanding Regarding All Labor Done. Discourage Idlers Who Kill Time at Your Expense.

less time. They are useful as well as ornamental, and they have the added value of novelty. The rosebud apron is as dainty a gift as one could wish, and is a most useful one. It may be made of a first glance, a complicated affair, for the blocks are not made separately; the lace is simply stitched on the material diagonally through the lines of flowers. The material is then cut, turned back a seam and stitched again. The pocket for thimble and thread is made of two medallions whipped together along the lower edges, and ornamented with a needle-cushion of pink satin ribbon, made to resemble a flower. The apron is of a scrap of dimity, 20 inches long and 17½ inches wide.

A garment may always "be cut according to the cloth," and for that reason dimensions are not necessary. Frequently the center of the apron may be figured, and the ruffle solid or vice versa. A scrap of flowered organdy, with a circular ruffle, made by cutting a paper pattern and piecing it with squares of pink and blue and buff lawn, put together with fagoting or narrow lace, comes within the province of almost "any old scrap-bag," and the result is not to be laughed at, but rather to be copied.

"Scrap-Bag" Gifts

Indeed, any number of charming articles may be fashioned from Summer remnants. A sofa cushion offers an excellent illustration of what may be done with scraps. It may be made of a remnant of white organdy left from a party dress, and lined, after a bunch of flowers cut from two small cretonne scraps have been applied, with bits of tulle, scraps of pink silk, white another remnant of white lawn. The 3½-inch-wide ruffle was stitched with pink, and pink satin ribbon serves to fasten it.

A Charming Negligee

Nothing you can buy for the same amount will be as attractive as a negligee. There is no pattern required for it. It is made by folding, selvage to selvage, 1 yard and 16 inches of pink crepe, so that one length measures 36 inches. In the center of the fold a circle is cut for the neck. The long end is split in two, the ends pointed, and the neck turned back to form revers.

THE NEW GOWNS

Adapting Old Garments to the New Models For This Season

WHEN a radical change is made in the fashionable figure outline, clinging skirts of soft material rather than full-gored, wide-spreading models, the woman who holds persistently to the earlier style soon becomes herself an object among the newer types. Any fashion may be so modified that its extreme features are eliminated, while enough are retained to keep it distinctly within the newest mode. It is manifestly unfair to condemn a style from its first appearance, which must necessarily emphasize every new point.

Midway between the woman who gowns herself in the newest and most striking style, regardless of its becomingness or suitability to her figure, and the other extremist, who clings to the old styles, is the woman of discrimination and judgment, who knows her own good and bad points, and chooses accordingly. This woman is the true economist, for she will always be well-gowned, and at the least expense.

The High Waist-Line

The high waist-line skirt, that certainly through the years, should have the height of its top-line accommodated to the individual figure. So, too, must the shaping of the skirt from top-line to hips be regulated, defining more or less the waist-curve as each figure requires. So long as one can command a looking-glass of even moderate size, and a hand-mirror, there is no excuse for a gown that is unbecoming, no matter what is the style of the day.

The Style Features

The imported gowns shown in previous weeks contain the important style-features of the spring and summer costume, whether it be developed in broadcloth or other of the favored woolen materials or in linen. Naturally, a transparent fabric will not be suitable. Many modifications suggest themselves for varying figure types, and to the eco-

nomically minded woman it would seem to hold splendid possibilities for the redevelopment of the costume of a previous season.

The old skirt may be raised, and the length eked out by foot trimming, sufficiently irregular on its upper edge not to seem like a regulation band. Almost any waist will provide material for the bolero, and if the close-fitting sleeves cannot be contrived from the old sleeves (and it is almost certain they may) another material may be used for them, keeping to the color, however.

The high waist-line skirt may be combined with any not too elaborate waist into a costume, but the bolero models are talking on a new lease of life in this combination; not as a separate bolero, but the bodice itself is composed on the bolero lines.

The Boleros

These boleros are almost always braided or embroidered, or have trimmings applied to give these effects. Soutache, when applied flat, is very easily stitched on by using the braiding attachment that comes with the family sewing-machine. Only the manufacturers' machines (especially arranged) can do the braiding that is stitched on only one edge, leaving the other standing up. The home dressmaker, if she wants to apply the mid in this manner, must sew it on by hand.

The new gowns show some of this soutache braiding, and what is newer, the same sort of braiding done with the satin-covered cord that had a comparatively short vogue seven or eight years ago. The French dressmaker has christened this woven satin cord "rat-tail braid." It may be bought in all the staple colors, and is applied like braid to the dress material or to net.

Stitching Soutache

A heavy hand-made chain-stitch is much used in braiding designs, and when done with embroidery silk makes

a most effective trimming, besides being very quickly worked. The stitches are nearly one-quarter of an inch long, and in heavy silk or mercerized threads form lines quite as heavy as fine braid, and are really more effective. Many of the high-cut skirts are finished at the top with a band or girde, but the long draped girde ends were rather overdone last year, and ends, when they are used, are simply without any attempt to make them simulate skirt drapery.

Draped Skirts

Draped skirts and tunic effects—in so far as they may mean a double skirt, cover flounce to reveal the other—have been rumored, but can scarcely be said to have actually materialized. Folds and bands, applied to simulate an over-draping edge, have practically been the limit of the movement. Fluted skirts so outside popularity last year that few are seen this, though the panel effect at front and back is in evidence, a touch of variety on an otherwise plain skirt.

With the advent of sheer summer fabrics the gored models, which are satisfactory for linens, will be replaced by designs with more fullness at the top, though the high waist-line and semiprincess effects will remain, but manipulated with regard for the lighter fabrics. Among these must be reckoned the beautiful embroidered flouncings and handings that may be bought by the yard in matched sets.

One flouncing of the set will be quite deep enough to make a skirt, or two narrow flouncings may be combined; in fact, a little ingenious planning with handings and insertions may produce an original costume that cannot be duplicated by even the highest-priced embroidered "robe gowns."

The Home Dressmaker

When you make your first essay at dressmaking, it is wisdom to cling closely to the pattern and its directions for cutting and making; but when there has brought greater familiarity, there is no reason why you may not introduce some original features, suggested perhaps by the design of your material, adapting the pattern to the fabric. For instance, if the material is striped, you may cut the front panel of a princess gown or skirt with two seals. One is tied with a red and green Dresden rosette formed of ends, fastened with a seal, and one has

If the material is not wide enough for the full length, a joining, made at the edge of a stripe and well pressed, will be unnoticeable. When you know your own measures and your pattern measures, and how they correspond, you may make a skirt of two rows of flouncing, joined, as readily as of one in greater width.

Use Your Own Ideas

When experience has taught you the principles of good dressmaking you will find a well-cut pattern a valuable foundation on which you may build with some of your own originality. This possibility is most valuable in remodeling. If the old waist is not wide enough to cut fronts for the new, a bit of trimming or a vest may be added to fill the space. A missing corner may be replaced by a braided revers.

Necessary piecing in sleeves may be made to seem a part of the original

planning by making lace insertion or by frankly making the division wide and putting a plain or a braided piece underneath the opening and connecting the edges with straps.

Careful Planning Means Success
Understand that I am not counseling any changes in the constructive part of the pattern, beyond necessary fitting changes, and a certain amount of fitting must always be necessary, since all women have not figures cast in the same mold. If you buy both pattern and material with their relation to each other in mind (the ideal combination for a new gown), no further planning is needed; but if you want to remodel a dress, or have two remnants to combine, you may build on a suitable pattern, a gown that will be satisfactory if you carefully plan the disposition of the materials at hand.

A LOOK FORWARD TO CHRISTMAS

Making Little Gifts at Home More Valued Than the Most Expensive Purchased Article

THE Christmas season belongs indisputably to the little ones. It is the one time in the year when the relation between the giver and the receiver is the only consideration, and so the wise mother will see, before she selects the intricate and elaborate articles her skilled fingers so easily fashion, that her small daughter has work which her baby hands may satisfactorily accomplish.

A set of sachets is a gift any girlie may make. It is one any grown-up will be delighted to receive. Six white or pale tinted envelopes are padded with cotton batting, thickened with paper and sachet. Around each is tied a different colored ribbon, held in place with a Santa Claus seal.

Three sachets recently made are most effective. One has pale green baby ribbon lace in lattice fashion and held with two seals. One is tied with a red and green Dresden rosette formed of ends, fastened with a seal, and one has

a bow of holly ribbon and a seal with a silver fringe, that gives a very Christ-massy touch.

Simple Gifts

There are any number of gifts that require no sewing—only careful pasting. A cornucopia is made simply by twisting a double sheet of heavy note paper and holding it in shape with holly seals. A fringe of cotton batting is pasted around the top, both inside and out. It is ornamented with a knot of tinsel, and a Santa Claus seal, set in a medallion of silver and white.

These medallions are excellent for ornamenting a Christmas tree, or the tops of boxes to be used as favors at a Christmas dinner. They are made on a circular or diamond-shaped foundation of "snow paper," covered with batting.

The "Snow Fringe"

To make the "snow fringe," cut a